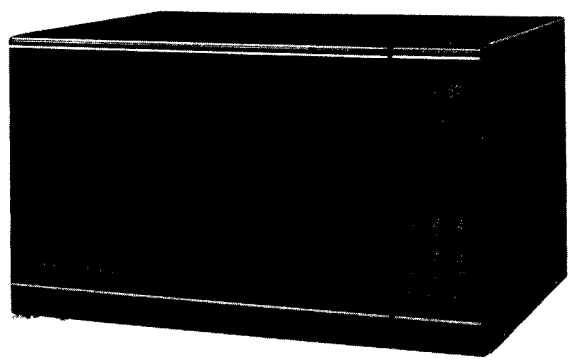
SHARP

CAROUSEL® II CONVECTION MICROWAVE OVEN

MODEL R-9A20

OPERATION MANUAL



FOR YOUR PROTECTION...

To aid in reporting this convection microwave oven in case of loss or theft, please record below the model number and serial number located on the front of the oven cavity. We also suggest you record all the information listed and retain for future reference.

MODEL NUMBER_____ SERIAL NUMBER_____

DATE OF PURCHASE_____

Dealer _____ Telephone _____

Service Station _____ Telephone _____

WARNING

If the power supply voltage is 220V or 240V, a stepdown transformer must be used to achieve the voltage indicated on the rating plate which is located on the front of the oven cavity.

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
(1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

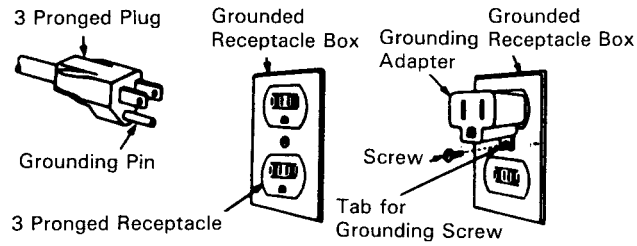
1. Read all instructions before using the appliance.
2. Visual check after unpacking:
   Remove all packing material from the oven cavity.
   Check the oven for any damage, such as misaligned door, damaged gaskets around door or dents inside the oven cavity or on the door. If there is any damage, please do not operate the oven until it has been checked by a Sharp Authorized Service Station and any repairs made, if necessary.
3. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
4. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 3.
5. Install or locate this appliance only in accordance with the provided installation instructions.
6. Some products such as whole eggs and sealed containers — for example, closed glass jars — may explode and should not be heated in this oven.
7. Use this appliance only for its intended use as described in this manual.
8. As with any appliance, close supervision is necessary when used by children.
9. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
10. This appliance should be serviced only by qualified service personnel. Contact nearest Sharp Authorized Service Station for examination, repair or adjustment.
11. Do not cover or block any openings on the appliance.
12. Do not use outdoors.
13. Do not immerse cord or plug in water.
14. Keep cord away from heated surfaces.
15. Do not let cord hang over edge of table or counter.
16. See door surface cleaning instructions on page 18.
17. To reduce the risk of fire in the oven cavity:
    a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
    c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
18. The appliance is specifically designed to heat or cook food and is not intended for industrial or laboratory use. Do not attempt to heat corrosive chemicals in the microwave oven.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING – Improper use of the grounding plug can result in a risk of electric shock.
If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance.
The marked rating of the extension cord should be AC 115-120 Volt, 15 Amp. or more.
Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.



120V 15A

SERVICE CALL CHECK

Please check the following before calling service:

1. Does the display light? Yes _____ No _____
2. When the door is opened, does the oven lamp light? Yes _____ No _____

   If "No" is the answer for both, please check your wall socket and breaker. If both the wall socket and breaker are functioning properly, CONTACT YOUR NEAREST SHARP AUTHORIZED SERVICE STATION.

Please check the following if "Yes" is the answer to either of the above questions.

3. Place one cup of water in a glass measuring cup in the oven and close the door securely. Oven light should go off if door is closed properly.
   Program the oven for three minutes on HIGH. Touch these pads:

   [3] [0] [0]
   [START]

   A. Does the oven lamp light? Yes _____ No _____
   B. Does the cooling fan work? Yes _____ No _____
      (Put your hand over the rear ventilation openings.)
   C. Does the turntable rotate? Yes _____ No _____
   D. Do COOK and HIGH indicators light? Yes _____ No _____
   E. At the end of 3 minutes, is the water bubbling? Yes _____ No _____

4. Remove water from the oven and program:

   [5] [0] [0]
   [CONVECTION]
   [450°F]
   [START]

   A. Do CONV, Fan Symbol and COOK light? Yes _____ No _____
   B. After the oven shuts off, is inside of the oven hot? Yes _____ No _____

If "NO" is the answer to any of the above questions, PLEASE CONTACT YOUR NEAREST SHARP AUTHORIZED SERVICE STATION.

INSTALLATION INSTRUCTIONS

Your oven can be placed anywhere you have a 3-pronged grounded 115—120 volt outlet.

1. Exhaust vents are provided on the rear of the unit for proper cooling and air flow in the cavity. To permit adequate ventilation, be sure to install the unit so as not to block these vents. There should be some space for air circulation above and behind the unit.
2. The unit should not be installed in any area where heat and steam are generated, because they may damage the electronic or mechanical parts of the unit. The unit should not be installed, for example, next to or above a conventional surface unit or above a conventional wall oven.

SPECIFICATIONS

AC Line Voltage:	Single phase 120V, 50Hz/60Hz, AC only
	THE OVEN AUTOMATICALLY ADJUSTS ITSELF FOR THE CORRECT CYCLES.
AC Power Required:	1.47 kW (Microwave) 1.55 kW (Convection)
Output Power:	
Microwave	700W (2000cc water load)
Convection Heater	1450W
Frequency:	2450 MHz
Outside Dimensions:	24⅝''(W) x 14¾''(H) x 18⅜''(D)
Cavity Dimensions:	16⅛''(W) x 9⅝''(H) x 16⅛''(D)
Oven Capacity:	1.5 cft
Cooking Uniformity:	Turntable system
Weight:	Approx. 62 lbs.

In compliance with standards set by:

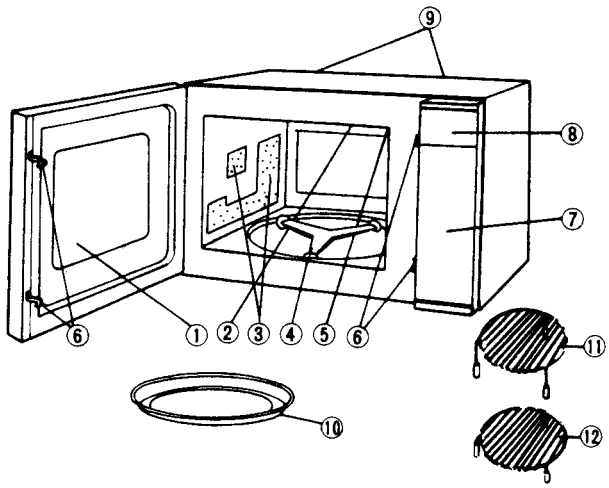
FCC — Federal Communications Commission Authorized

DHHS — Complies with Department of Health and Human Services (DHHS) rule, CFR, Title 21, Chapter I, Subchapter J.

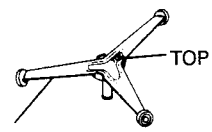
— This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc.

Carousel and Auto-Touch are registered trademarks of Sharp Electronics Corporation.

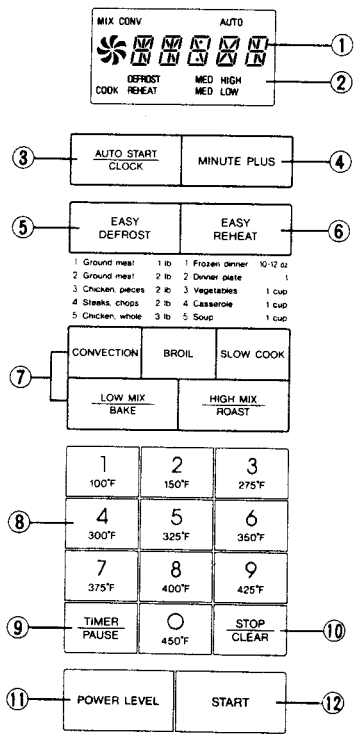
OVEN DIAGRAM



1. Oven door with see-through window.
2. Oven lamp.
3. Convection air openings.
4. Turntable support.
5. Waveguide cover.
6. Door latches.
7. Auto-Touch Control Panel.
8. Lighted digital display.
9. Ventilation openings.
10. Removable turntable.
11. Baking rack.
12. Broiling trivet.



Turntable support

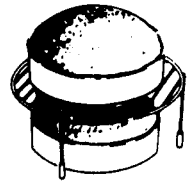


1. Lighted digital display.
2. Indicators.
3. AUTO START/CLOCK pad.
4. MINUTE PLUS pad.
5. EASY DEFROST pad.
6. EASY REHEAT pad.
7. Cooking Function pads
8. Number and temperature selection pads.
9. TIMER/PAUSE pad.
10. STOP/CLEAR pad.
11. POWER LEVEL pad.
12. START pad.

ACCESSORIES

The following accessories are designed especially for use in this oven.
The racks are for convection and combination cooking only; do not use for microwave cooking alone.
Do not substitute similar types of racks for these specially designed ones.

Baking Rack
— This rack is used for two-level cooking, such as layer cakes, muffins, etc.



Broiling Trivet
— Used for roasting or broiling to allow juices to drain away from food.

OPERATION OF AUTO-TOUCH® CONTROL PANEL

Your new Auto-Touch convection microwave oven uses a microprocessor, the electronic brain that provides a wide variety of cooking programs which could not be achieved by conventional control methods. The operation of the oven is controlled by touching the appropriate pads arranged on the surface of the control panel.

An entry signal tone should be heard each time you touch the control panel to make a correct entry. If you do not hear this sound,

1) You have not used enough pressure in touching the pad.
2) You have made more entries than the control panel will accept.
3) You have made an incorrect entry.

In addition to the entry signal tone, an audible signal will sound for approximately 2 seconds at the end of the cooking cycle.

After cooking or minute timer, the time of day will reappear on the display.

* Make sure the oven is plugged into a 3-pronged grounded 115—120 volt household circuit. When the oven is plugged in, the display will show [88:88], flashing on and off each second. Touch the STOP/CLEAR pad: [1:00] will appear.
* You cannot program the oven if the door is not closed firmly.
* This oven can be programmed for up to 4 automatic sequences. (Ex.: Microwave Med-Microwave High-Pause-High Mix Roast)
* During cooking, the program cannot be changed until the STOP/CLEAR pad is touched twice. All functions are locked in to prevent accidental changes. If food does not seem to be heating properly, check the indicator.
* During cooking, when the door is opened, the cooking time in the readout automatically stops. The cooking time starts to count down again when the door is closed and the START pad is touched.
* If the electrical power supply to your microwave oven should be interrupted, the display will intermittently show [88:88] after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will be also erased. Simply reset the clock for the correct time of day.

To Set the Clock

* Suppose you want to enter the correct time of day 12:30 (A.M. or P.M.)

Step	Procedure	Pad Order
1.	Touch AUTO START/CLOCK pad.	AUTO START / CLOCK
2.	Enter the correct time of day by touching the numbers in sequence.	1 2 3 0
3.	Touch AUTO START/CLOCK pad again.	AUTO START / CLOCK

NOTE: 1. This is a 12 hour clock. [ERROR] will appear in the readout if you attempt to enter an incorrect clock time. For example, if you attempt to enter 8:61 or 13:00, [ERROR] and incorrect clock time will appear repeatedly. To erase [ERROR] touch the STOP/CLEAR pad. If you accidentally touch more than 4 number pads, the last 4 numbers you have touched will appear on the display.

2. If the oven is in cooking or minute timer mode and you wish to know the time of day, simply touch the AUTO START/CLOCK pad. As long as your finger is touching the AUTO START/CLOCK pad, the time of day will be displayed. This checking operation does not interfere with cooking time, oven temperature or minute timer.

Minute Timer

The Auto-Touch control panel can be used as a timer for timing up to 99 minutes, 99 seconds. There is no cooking involved.

* Suppose you want to time a 3 minute long distance phone call.

Step	Procedure	Pad Order
1.	Enter desired time.	3 0 0
2.	Touch TIMER/PAUSE pad.	TIMER/PAUSE

To cancel the minute timer during operation, touch the STOP/CLEAR pad and the time of day will reappear.

Stop/Clear

Use the STOP/CLEAR pad to:

1. Erase if you make a mistake during programming.
2. Cancel minute timer.
3. Stop the oven temporarily during cooking.

To Cancel a Program During Cooking

If you are in the process of cooking and wish to stop the oven and cancel the entire cooking program, follow either of the steps below:

1. Open the oven door. 2. Close the door. 3. Touch the STOP/CLEAR pad.

or

1. Touch the STOP/CLEAR pad twice.

Microwave Cooking

Time Cooking

There are six preset power levels.

Approximate percentage of microwave power for each power level.		
HIGH	(Touch POWER LEVEL pad once.)	100%
MED HIGH	(Touch POWER LEVEL pad twice.)	70%
MED	(Touch POWER LEVEL pad three times.)	50%
MED LOW/DEFROST	(Touch POWER LEVEL pad four times.)	30%
LOW	(Touch POWER LEVEL pad five times.)	10%
PAUSE		0%

* Suppose you want to heat soup for 2 minutes 30 seconds at MEDIUM.

Step	Procedure	Pad Order
1.	Enter desired cooking time.	2 3 0
2.	Select desired variable cooking control setting.	POWER LEVEL x 3
3.	Touch START pad.	START

To program a second sequence, for example 1 minute 30 seconds on HIGH, touch:

Step	Procedure	Pad Order
3.	After Step 2, enter desired cooking time for second stage.	1 3 0
4.	Touch START pad.	START

NOTE: If the POWER LEVEL pad is touched after reaching the lowest readout (LOW) the display will return to the starting point (HIGH).

If HIGH is selected as the final sequence, it is not necessary to touch the POWER LEVEL pad. If HIGH is programmed as the first, second or third sequence, the POWER LEVEL pad must be touched.

PAUSE cannot be programmed as the first cooking sequence or used alone. If PAUSE is used as the first sequence, oven will begin counting down as a minute timer.

Pause

Pause allows you to stop the oven between cooking stages to stir, turn food over, or add ingredients during the cooking process.

* Suppose you want to cook soup for 5 minutes at HIGH, stir, and continue to cook for 3 minutes at MEDIUM.

Step	Procedure	Pad Order
1.	Enter desired cooking time for first stage.	5 0 0
2.	Select desired variable cooking control setting.	POWER LEVEL x 1
3.	Touch TIMER/PAUSE pad.	TIMER / PAUSE
4.	Enter desired cooking time for second stage.	3 0 0
5.	Select desired variable cooking control setting.	POWER LEVEL x 3
6.	Touch START pad.	START When the 1st stage finishes, an audible signal will sound 4 times and oven will stop. PAUSE will be displayed.
7.	Open the door and stir soup. Close the door.	PRESS and START will be displayed repeatedly.
8.	Touch START pad.	START

EASY REHEAT

Easy Reheat allows you to reheat many of your favorite foods automatically without setting time or power level.

* Suppose you want to reheat a dinner plate.

Step	Procedure	Pad Order	Display
1.	Touch EASY REHEAT pad.	EASY REHEAT	REHEAT
2.	Select desired Easy Reheat setting. Touch 2 to reheat dinner plate.	2	2 REHEAT
3.	Touch START pad.	START	3.00 COOK REHEAT

EASY REHEAT CHART

Easy Reheat Setting	Food	Amount	Procedure	Time*
1.	Frozen Dinner	10–12 oz.	Metal pan – Remove lid from pan, place pan back in box. Place on turntable. Paperboard – Place on turntable. Plastic dish – Remove plastic lid and foil from dish. Place plastic lid back on dish.	6 min. 30 sec.
2.	Dinner plate	1 plate	Place meaty portions and bulky vegetables to outside of dish. Cover with waxed paper.	3 min.
3.	Vegetables	1 cup	Cover; stir before serving.	1 min. 45 sec.
4.	Casserole	1 cup	Cover; stir before serving.	2 min. 30 sec.
5.	Soup	1 cup	Cover; stir before serving.	2 min.

* Times are given for your reference, when you select Easy Reheat the heating time will appear on display and countdown. You can use these settings for other foods you may prepare.

NOTE: 1. Foods can be covered with waxed paper or vented plastic wrap. Temperatures of foods covered with plastic wrap tend to be slightly higher than those covered with waxed paper.
2. When placing casserole on plate for reheating, pat with spoon to 1 to 1 1/2 inches thick.
3. Slice meat for reheating on dinner plate.
4. Stir items after removing from oven, if possible.

EASY DEFROST

Easy Defrost allows you to defrost popular foods automatically without setting time or power level. Each key has 3 defrosting stages.

* Suppose you want to defrost a 2 lb. steak.

Step	Procedure	Pad Order	Display
1.	Touch EASY DEFROST pad.	EASY DEFROST	DEFROST
2.	Select desired Easy Defrost setting. Touch 4 to defrost steak.	4	4 DEFROST
3.	Touch START pad.	START	7.33 DEFROST MED HIGH COOK When the 1st stage finishes, an audible signal will sound 4 times and oven will stop. TURN , OVER and COVER , EDGE will be displayed repeatedly.
4.	Open the door. Turn steak over and shield any warm portions. Close the door.		PRESS and START will be displayed repeatedly.
5.	Touch START pad.	START	4.58 DEFROST MED COOK When the 2nd stage finishes, an audible signal will sound 4 times and oven will stop. LOOK , COVER and EDGE will be displayed repeatedly.
6.	Open the door. Shield any warm portions. Close the door.		PRESS and START will be displayed repeatedly.
7.	Touch START pad.		2.30 DEFROST COOK MED LOW When the 3rd stage finishes, an audible signal will sound. STAND will be displayed continuously.

Open oven door or touch STOP/CLEAR pad. The time of day will reappear on the display.

NOTE: Elevate whole chicken on a microwave safe roasting rack or inverted saucer set on a microwave safe utility dish.

Easy Defrost Chart

Easy Defrost Setting	Food	Amount	Procedure
1.	Ground meat	1 lb.	• Remove any thawed pieces after each stage. • Let stand, 5—10 minutes.
2.	Ground meat	2 lb.	
3.	Chicken, pieces	2 lb.	• After the 1st stage, turn over and rearrange. • After the 2nd stage, if there are warm or thawed portions, rearrange or remove. • Let stand, 10—15 minutes.
4.	Steaks, chops	2 lb.	• After the 1st stage, turn over and shield the warm portions with aluminum foil. • After the 2nd stage, if there are warm portions, shield with aluminum foil. • Let stand, 10—15 minutes.
5.	Chicken, whole	3 lb.	• After the 1st stage, turn over and shield the warm portions with aluminum foil. • After the 2nd stage, if there are warm portions, shield with aluminum foil. • Let stand, covered 30—55 minutes. NOTE: Remove giblets before freezing poultry.

NOTE: Easy Defrost will thaw frozen food with the specific weight on the chart. It will also work within a range of one tenth of a pound higher or lower. For example, you can use setting 5 for a 2.90 to 3.10 lb. chicken.
Check foods when oven signals. After final stage, small sections may still be icy, let stand to continue thawing.
Shielding steaks prevents cooking from occuring before the center of the food is defrosted. Use small strips of aluminum foil to cover edges and thinner sections of the food.

Convection and Automatic Mix Cooking

This section of the Operation Manual gives you helpful hints for convection and combination cooking. Please consult your Sharp Carousel Convection Microwave Cookbook for more specific cooking instructions and procedures.

Recommended Utensils:

Metal turntable
Baking rack
Broiling trivet
Metal baking pans
Ovenable paper board containers
(Follow manufacturer's instructions)
Aluminum foil containers
Heat resistant glass
Corning Ware®

Convection Cooking:

During convection heating, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. This oven can be programmed for ten different convection cooking temperatures for up to 99 minutes, 99 seconds.

The oven should not be used without the turntable in place, and it should never be restricted so that it cannot rotate. You may remove the turntable when preheating the oven and when preparing food to be cooked directly on the turntable.

Helpful Hints:

1. Foods may be cooked either directly on turntable or using rack or trivet.
2. Do not cover turntable, broiling trivet, or baking rack with aluminum foil. It interferes with the flow of air that cooks food.
3. Round pizza pans are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.
4. Hot dogs cooked on the broiling trivet may be turned over to give an even, grilled appearance.

Automatic Mix Cooking:

This oven has two preprogrammed settings that make it easy to cook with both convection heat and microwave automatically.

With the exception of those foods that cook best by convection heating alone, most foods are well suited to mix cooking; using either LOW MIX/BAKE or HIGH MIX/ROAST setting.

The LOW MIX/BAKE pad is preprogrammed for 350°F with 10% microwave power while the HIGH MIX/ROAST pad is preprogrammed for 325°F with 30% microwave power.

The marriage of these two cooking methods produces juicy roasts, moist and tender cakes and fine textured bread, all with just the right amount of browning and crispness.

Helpful Hints:

1. Meats may be roasted directly on turntable or on the broiling trivet, or in a shallow roasting pan on the turntable as you prefer.
2. Less tender cuts of beef can be roasted and tenderized using oven cooking bags.
3. When baking, check for doneness after time has elapsed. If not completely done, let stand in oven a few minutes to complete cooking.
4. Elevate fluted tube pan on broiling trivet.

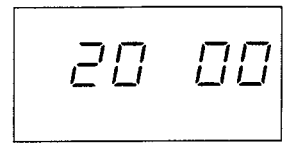
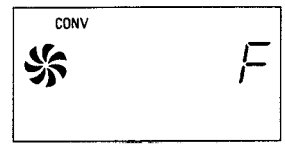
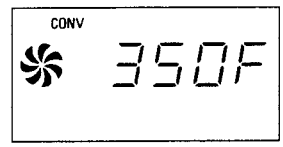
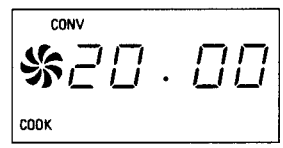
NOTE:

During mix baking some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.

If arcing occurs when using a fluted tube pan, place a heat resistant dish (Pyrex® pie plate, glass pizza dish or dinner plate) between the pan and the turntable or trivet. If arcing occurs with other metal baking utensils, discontinue their use for combination cooking.

To Cook with Convection

* Suppose you want to cook at 350°F for 20 minutes.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	2 0 0 0	
2.	Touch CONVECTION pad.	CONVECTION	
3.	Enter desired temperature.	350°F	
4.	Touch START pad.	START	

NOTE: If you are cooking with convection or automatic mix and you wish to check the temperature you have programmed, simply touch the CONVECTION pad. The programmed temperature will be displayed as long as CONVECTION pad is touched.

To Cook with Automatic Mix

* Suppose you want to bake a cake for 20 minutes on LOW MIX/BAKE.

Step	Procedure	Pad Order
1.	Enter desired cooking time.	2 0 0 0
2.	Touch LOW MIX/BAKE pad.	LOW MIX / BAKE
3.	Touch START pad.	START

NOTE: 1. To cook on HIGH MIX/ROAST setting, use the above procedure, touching HIGH MIX/ROAST pad in Step 2.
2. If you want to change convection temperature of Automatic Mix Settings, use the above procedure, touching the desired temperature pad after Step 2.

To Preheat and Cook with Convection

Your oven can be programmed to combine preheating and convection cooking or preheating and automatic mix cooking operations. You can preheat at the same temperature as the convection temperature or automatic mix temperature or change it to a higher or lower temperature.

* Suppose you want to preheat the oven to 325°F then cook for 20 minutes at 325°F.

Step	Procedure	Pad Order	Display
1.	Touch CONVECTION pad.	CONVECTION	CONV F
2.	Touch desired preheat temperature pad.	325°F	CONV 325F
3.	Enter desired cooking time.	2 0 0 0	CONV 20 00
4.	Touch START pad. When the oven reaches the programmed temperature, the Convection Fan Symbol will stop flashing and begin rotating and an audible signal will sound 4 times, and the temperature will be displayed.*	START	PRE- and HEAT will be displayed repeatedly. CONV 325F COOK
5.	Open door. Place food in oven. Close door. Touch START pad.	START	CONV 20 . 00 COOK

* At this point the oven is preheated. If the oven door is not opened, the oven will begin temperature holding operation. The oven will automatically hold at the preheat temperature for 15 minutes. After this time has elapsed an audible signal will sound and the oven will turn off. The time of day will reappear on the display.

NOTE: If you are in the process of preheating and wish to check the actual oven temperature, simply touch the CONVECTION pad. The actual oven temperature will be displayed as long as the CONVECTION pad is touched. If the oven temperature is below 100°F at this time, LO F will be displayed.

If you wish to preheat and cook at a different convection temperature, follow Steps 1 through 3 above, then touch the CONVECTION pad and the desired cooking temperature pad.

The cooking temperature will appear on the display. Continue with Steps 4 and 5.

To Preheat and Cook with Automatic Mix

* Suppose you want to preheat the oven to 325°F and bake a pie for 20 minutes on HIGH MIX/ROAST.

See "To Preheat and Cook with Convection" above. Touch HIGH MIX/ROAST pad after step 3. Continue with steps 4 and 5.

NOTE: If you wish to preheat and cook at a different automatic mix cooking temperature, follow "To Preheat and Cook with Automatic Mix", after touching HIGH MIX/ROAST pad, touch the desired cooking temperature pad. The cooking temperature will appear on the display. Continue with Steps 4 and 5.

Convection and Microwave Cooking

Your oven can be programmed to combine convection and microwave cooking operations.

* Suppose you want to bake chicken pieces at 350°F for 15 minutes and then cook at MEDIUM for 3 minutes.

Step	Procedure	Pad Order
1.	Enter desired convection cooking time.	1 5 0 0
2.	Touch CONVECTION pad.	CONVECTION
3.	Enter desired convection temperature.	350°F
4.	Enter desired microwave cooking time.	3 0 0
5.	Select variable cooking control setting.	POWER LEVEL x 3
6.	Touch START pad.	START

Slow Cook

The SLOW COOK setting is preset for 300°F for 4 hours. It is designed for foods which cook longer than 99 minutes, 99 seconds at 300°F or less. Foods such as baked beans or marinated chuck steak are best cooked slowly at low temperatures. The SLOW COOK feature expands the length of cooking time to a maximum of 4 hours at 300°F or lower. It adds to the overall versatility of your new Convection Microwave oven. When using this setting, no cooking time is entered; you will need to time food manually.

* Suppose you want to change oven temperature from 300°F to 275°F.

Step	Procedure	Pad Order	Display
1.	Touch SLOW COOK pad.	SLOW COOK	CONV 300F
2.	Enter desired oven temperature if you want to change from 300°F.	275°F	CONV 275F
3.	Touch START pad.	START	CONV 275F COOK The Convection Fan Symbol will begin to rotate.

After 4 hours an audible signal will sound. All indicators will go out. The time of day will appear on display. If the oven door is opened or the STOP/CLEAR pad is touched during the SLOW COOK cycle, the program will be cancelled and the oven will turn off. If you need to check food, open the oven door and check or stir. After closing the door, touch SLOW COOK, lower temperature if needed, and START to reactivate the oven.

When changing SLOW COOK temperature, temperature above 300°F cannot be entered.

Broiling

Preheating is automatic when the BROIL setting is used. Only actual cooking time is entered; the oven signals when it is preheated to 450°F. Use Broil setting for steaks, chops, chicken pieces and many other foods. See your Sharp Carousel Convection Microwave Cookbook for suggestions and cooking time.

* Suppose you want to broil a steak for 15 minutes.

Step	Procedure	Pad Order	Display
1.	Enter maximum broiling time.	1 5 0 0	15 00
2.	Touch BROIL pad.	BROIL	CONV 450F
3.	Touch START pad. When oven temperature reaches 450°F, the Convection Fan Symbol will stop flashing and begin rotating. An audible signal will sound 4 times.*	START	PRE- and HEAT will be displayed repeatedly. CONV 450F COOK
4.	Open door. Place food in oven. Close door. Touch START pad.	START	CONV 15.00 COOK

* Oven will maintain 450°F for 15 minutes after signal sounds and Convection Fan Symbol begins to rotate. If the oven door is not opened (food placed in the oven) within 15 minutes, the oven will automatically turn off.
Although timer is set for the maximum broiling time as directed in Step 1, check food at minimum time recommended in the chart.
This will eliminate the need to completely reprogram the oven if additional cooking time is needed. Simply close the oven door and touch START to continue.

Auto Start

If you wish to program your oven to begin cooking automatically at a designated time of day, follow this procedure:

* Suppose you want to start cooking a stew for 20 minutes on MED at 4:30 this afternoon. Before setting, check to make sure the clock is showing the correct time of day.

Step	Procedure	Pad Orde
1.	Enter the desired start time.	4 3 0
2.	Touch AUTO START/CLOCK pad.	AUTO START / CLOCK
3.	Enter desired cooking program.	2 0 0 0 POWER LEVEL x 3
4.	Touch START pad.	START

NOTE: The Auto Start feature can be used for any of the programs except Sensor Cook, Weight Defrost, Easy Defrost and Minute Plus.
Once you have correctly programmed the oven for Auto Start, the correct time of day (not the Auto Start time) will appear on the display. To check the programmed Auto Start time, touch the AUTO START/CLOCK pad. The programmed Auto Start time will appear on display as long as your finger is touching the pad. Checking the Auto Start time will not interfere with the operation of the oven.
To cancel Auto Start, simply touch STOP/CLEAR pad twice.

Minute Plus

Minute Plus allows you to cook for a minute at HIGH by simply touching the Minute Plus pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the Minute Plus pad during a cooking program of microwave, convection or combination cooking.

* Suppose you want to heat a cup of soup for one minute.

Step	Procedure	Pad Orde
1.	Touch MINUTE PLUS pad.	MINUTE PLUS

NOTE: 1. Minute Plus can only be entered within 1 minute after cooking, closing the door, touching the STOP/CLEAR pad or during cooking. Minute Plus cannot be used to start the oven if any program is on display.
2. The cooking time can be increased in multiples of 1 minute by repeatedly touching the Minute Plus pad during a cooking program of microwave, convection or combination cooking and during maintaining temperature with probe. Minute Plus cannot be used with Sensor Cook, Weight Defrost, Easy Roast, Easy Reheat, Easy Defrost and Slow Cook.

CLEANING AND CARE

Exterior:

The outside surface is precoated metal and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Interior:

The oven walls, ceiling, and floor are stainless steel. For easy cleaning, wipe up any spatters or spills with a soft, damp cloth or sponge after each use or clean with mild detergent and water.
For heavier soil, use a mild cleanser such as Soft Scrub® or Bon Ami® following manufacturer's instructions. Commercial oven cleaner, preferably the brush-on or sponge type can also be used following manufacturer's instructions. Apply to stainless steel walls, floor, ceiling, or turntable only. Do not use spray-on oven cleaner, it may damage internal parts.
Plastic or nylon scouring sponges or pads recommended for use on Teflon* and Silverstone* can be used on the oven walls, ceiling, or turntable. Be sure to rinse cavity with a damp cloth or sponge after cleaning to completely remove all cleanser residue. Dry with a soft cloth.

Do not use harsh abrasives.
* Du Pont's registered trademark.

Turntable/Turntable support:

The turntable and turntable support can be removed for easy cleaning. Wash the turntable and turntable support in mild, sudsy water; for stubborn stains use a mild cleanser and scouring sponge as described above. The turntable and turntable support are dishwasher-proof.
Foods with high acidity, such as tomatoes or lemons, will cause the porcelain enamel turntable to discolor. Do not cook highly acidic foods directly on the turntable; if spills occur wipe up immediately.
The turntable motor shaft is not sealed, so excess water or spills should not be allowed to stand in this area.

Door:

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of harsh abrasives.

Touch Control Panel:

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the oven door before cleaning. This will inactivate the control panel. Wipe the panel with a cloth dampened slightly with water only dry with a soft cloth. Do not scrub or use any sort of chemical cleaners.

CAUTIOUS REMINDERS

1. Do not operate the oven empty in the microwave mode. Either food or water should always be in the oven during operation to absorb microwave energy.
2. Limit use of metal to those specific examples given in the utensil section of your cookbook. Generally, metal should not be used during operation of microwave mode alone. Metal utensils can be used for convection and combination cooking.
3. Do not cook eggs in the shell. Pressure will build up inside the shell and it will explode. Do not reheat cooked eggs unless they are scrambled or chopped. Puncture the egg yolk before cooking eggs.
4. Avoid canning in the microwave oven; harmful bacteria may not be destroyed.
5. Do not heat oil or fat for deep frying.
6. Pierce the "skin" of potatoes, whole squash, apples or any fruit or vegetable with a skin covering before cooking.
7. Popcorn should be cooked only in special microwave poppers carefully following manufacturer's recommendations. Do not pop popcorn in paper bags or glass utensils. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the popper manufacturer. Do not remove the turntable while oven is in use or heat longer than recommended on instructions. Pop bagged microwave popcorn following manufacturer's guidelines. Elevate bag on inverted heat resistant glass dish or pie plate. Listen for the end of popping. When popping slows to one or two seconds between pops, remove from oven. If product becomes scorched, remove immediately. If any unpopped kernels remain do not try to re-pop, it may cause a fire.
8. Do not use paper towels, plates or other utensils made from recycled paper for microwave cooking. Recycled paper products may contain impurities which could cause the paper to ignite during microwave cooking.
9. Do not use plastic or styrofoam utensils for microwave cooking if the oven is hot from convection cooking. The utensils may melt.
10. Unlike microwave-only ovens, all convection microwave ovens have a tendency to become hot on the cabinet and oven door, as do conventional ovens and convection-only ovens. Be careful when touching parts other than control panel during or immediately following convection cooking.

CONDENSATION

Occasionally some foods will cause the oven to "sweat". The humidity and moisture in food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Be sure that the vents are not blocked.

Condensation is a normal part of microwave cooking.

The door seal is designed to prevent leakage of microwave energy during cooking. The door seal does not need to be airtight in order to accomplish this. Occasionally moisture may appear around the oven door. You may be able to see some small areas of light or feel warm air movement around the oven door. None of these situations is abnormal or necessarily indicates the oven is leaking microwave energy.

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